have endeavoured to overcome this difficulty. Their process consists in preparing pure valerianic acid and ammoniacal gas, and then uniting the two bodies. In proportion as the combination takes place the salt crystallizes in a confused form, but under the microscope, four-sided prisms, either terminated in pyramids or bevelled at their extremities, are distinctly seen. The valerianate thus obtained has been analyzed by a commission of the *Academy of Medicine*, and its purity has been ascertained.

The following is the formula: Take monohydrated and pure valerianic acid; place it in thin layers in a flat capsule, covered with a perfectly fitting receiver; let anhydrous ammoniacal gas pass into the receiver, until the valerianic acid is saturated; preserve the valerianate of ammonia in small portions, in well-stopped bottles.—*Bull. Gén. de Thérap.*, tom. 52.

14. *Formula for a Liquor Cinchonæ to replace the Wine of Bark.*—M. DESCHAMPS proposes the following: Alcohol, s. g. 833, five ounces; water, twenty-seven ounces; sulphuric acid, s. g. 1845, fifteen and a half grains; yellow bark, three ounces; orange peel, four scruples. Macerate the entire for ten days, strain, and add to the strained liquor half its weight of sugar; dissolve the sugar, and strain. One ounce represents the infusion of half a drachm of bark. The advantages of the preparation are said to be, that while it is comparatively cheaper than wine of bark, the sugar it contains will modify its action in the same manner as the organic matter contained in wine does; secondly, that its taste is more agreeable than that of wine of bark; thirdly, that the preparation will always be uniform; and fourthly, that children will not refuse to take it.—*Ibid.*

15. *Formulæ for the Gelatinization of Cod-liver Oil.*

M. Stanislas Martin's Jelly modified.—Take of cod-liver oil, two ounces; fresh spermaceti, two and a half drachms; simple, or other suitable syrup, and Jamaica rum, of each six drachms. Beat the ingredients together with the aid of heat, and when the mixture has acquired some consistence, pour it into a wide-mouthed bottle. *Cod-liver Oil solidified with gelatine.*—Take of pure gelatine, half an ounce; water, simple syrup, of each four ounces; cod-liver oil, eight ounces; aromatic essence, as much as may be sufficient. Dissolve the gelatine in the boiling water, and add successively the syrup, the oil, and the aromatic essence; place the vessel containing the entire in a bath of cold water; whip the jelly for five minutes at most, and then pour it, while still fluid, into a wide-mouthed glass bottle, furnished with a cork, or with a pewter cap, or if a bottle be not at hand, into a porcelain or earthenware pot, which should be carefully closed. *Cod-liver oil gelatinized with Carrageen or Irish Moss.*—Take of fucus crispus, half an ounce; water, eighteen ounces; simple syrup, four ounces; cod-liver oil, eight ounces; any aromatic, according to taste. Boil the carrageen in the water for twenty minutes; pass the decoction through flannel; concentrate it until it is reduced to four ounces by weight; add the syrup, the oil, and the aromatic; whip the mixture briskly, having first placed it in a cold bath, and pour it, while still a little warm, into the vessel intended to receive it. The syrup may be replaced by an equal quantity of Garus' elixir, mint, or vanilla cream, or rum, &c.

M. Sauvan proposes to combine cod-liver oil with Iceland moss. *Lichen and Cod-liver Oil.*—Take of Iceland moss jelly, four ounces; gelatine, four scruples; hydrocyanated cod-liver oil (to which two drops of essence of bitter almonds have been added), six drachms. Prepare the Iceland moss jelly in the usual manner; melt the gelatine and pass it into the vessel which is to hold it; then add the cod-liver oil; stir the entire with a spatula, until the mixture be homogeneous and the jelly begins to congeal. Dose—two or three spoonfuls daily.—*Ibid.*

16. *Caustic Glycerine in Lupus.*—The following formula is employed by Dr. HÉBRA, of Vienna: Iodine, iodide of potassium, of each one drachm; glycerine, two drachms. This is applied every second day by means of a brush; it pro-

duces pain which lasts for more than two hours; but it possesses the great advantage of curing lupus without giving rise to disfiguring cicatrices.—*Ibid.*

17. *On a Mode of Improving Cow's Milk and rendering it more easy of Digestion for Healthy and Diseased Children.*—Dr. GUMPRECHT, of Hamburgh, remarks that milk often disagrees with children, producing indigestion, acidity, flatulence, colic, diarrhœa, &c. &c. In consequence of this, it has been proposed to improve it by the addition of water and sugar of milk, which experience has proved to have imperfectly attained the object in view. Reflecting on the effect of salt in rendering the food for adults not only more palatable, but also more digestible, increasing the activity of the glands of digestion, and rendering the albuminous substances and fat soluble in the fluids of the stomach, Dr. Gumprecht was led to the idea of adding salt to milk, both for weaned and older children, with the result of not only preventing the derangement of digestion, but moreover of removing them in cases where they previously existed. No author who has written on the nutriment of weaned children has spoken of this most useful addition to milk; but a Dutch physician mentioned to Dr. Gumprecht, in conversation, that in his practice in Holland he had frequently added a little salt to milk for weaned children with most satisfactory consequences.

In the rural districts in Holland, salt is frequently added to the fodder for pigs and cattle, for the purpose of preventing diarrhœa, which so often exists in consequence of imperfect digestion, and this suggested the adding salt to milk, not merely for healthy children, but for strumous children and such as are affected with worms. Dr. Gumprecht quotes a passage from L. Nussdorff's *Lehrbuch der Gesundheitspflege*, 1856, on the importance of salt in the nutriment of man and animals.

With regard to the quantity of salt which should be added to the milk, it must depend on the age of the child. To render cows' milk like human milk, it should be boiled and skimmed, and a little sugar of milk and salt added.—*Dublin Hospital Gazette*, Oct. 1, 1857, from *Journal fur Kinderkrankheiten.*

18. *Mode of Preparing the Bran Loaf for the Use of Diabetic Patients.*—Mr. JOHN M. CAMPLIN gives the following formula for preparing the bran loaf, which Dr. Garrod considers the best substitute for bread, for diabetic patients, with which he is acquainted:—

Take a sufficient quantity (say two or three quarts) of wheat bran, boil it in two successive waters for ten minutes, each time straining it through a sieve; then wash it well with cold water (on the sieve) until the water runs off perfectly clear; squeeze the bran in a cloth as dry as you can, then spread it thinly on a dish, and place it in a slow oven—if put in at night let it remain until the morning, when, if perfectly dry and crisp, it will be fit for grinding. The bran thus prepared must be ground in a fine mill, and sifted through a wire sieve of sufficient fineness to require the use of a brush to pass it through; that which does not pass through at first must be ground and sifted again, until the whole is soft and fine.

Take of this bran-powder 3 ounces, Troy, 3 fresh eggs, 1½ ounce of butter, rather less than half a pint of milk; mix the eggs with part of the milk, and warm the butter with the other portion; then stir the whole well together, adding a little nutmeg and ginger, or any other agreeable spice. Immediately before putting into the oven, stir in first 35 grains of sesquicarbonate of soda, and then 3 drachms of dilute hydrochloric acid. The loaf thus prepared should be baked in a basin (previously well buttered) for about an hour or rather more.

Biscuits may be prepared as above, omitting the soda and hydrochloric acid, and part of the milk, and making them of proper consistence for moulding into shape.

If properly baked, the loaves or biscuits will keep several days, but should always be kept in a dry place, and not be prepared in too large quantities at a time.—*Med. Times and Gaz.*, May 2, 1857.